

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/15/14 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 09/16/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091614-0144

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1380	10-1	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	820 PAC/ml			
1381	9-28	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	510 PAC/ml			
1382	9-27	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	310 PAC/ml			
1383	9-30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1384	9-29	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	300 PAC/ml			
1385	9-29	Half Pint	Skim Chocokate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1386	9-27	Half Pint	Skim Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1387	10-9	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1388	10-9	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1389		4 Ounces	In Plant Raw #4 35*		Not Found		10000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/16/14 **Time:** 08:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 2

Air Density: 5 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow